

April Food Safety Training for Montana Food Manufacturers

Sponsored by the Montana Department of Agriculture – Food & Agricultural Development Network and Headwaters RC&D

HACCP (Hazard Analysis & Critical Control Points) Are you a food processor or a handler of fruits, vegetables, meat, dairy, food-grade oilseeds, pulses or grains? If so, HACCP training will help you enhance your products, ensure food safety and meet the food safety demands of the marketplace and regulators. HACCP is used in the food industry to identify potential food safety hazards (biological, chemical, and physical) and develop a management system to reduce or eliminate those hazards – from raw material production, procurement and handling, to manufacturing and distribution of the finished product. HACCP is used by food companies to identify the specific hazards present in their operation and develop a plan to avoid or eliminate those hazards. Plan implementation involves monitoring, verifying and validating of the daily work for compliance with the plan in all stages. Participants in this course will leave with the tools to create and implement a HACCP plan, and with new food safety and quality assurance for your buyers.

<i>Course Title</i>	<i>Dates</i>	<i>Time</i>	<i>Location</i>	<i>Registration Fee</i>
HACCP Instructor- DDB Technical Services Instructor Pam Ader	April 18th, & April 19th ,2012	8:30 am to 5:00 pm both days	Bozeman C'Mon Inn 6139 E Valley Center Rd Bozeman MT 59718 866-782-2717 406-587-3555 bozeman@cmoninn.com	\$100

About the instructors:

HACCP Trainer- Pam Ader, DDB Technical Services, is an ASCP Technologist in Microbiology with thirty years of clinical microbiology experience. Pam has extensive experience in teaching microbiology and taught laboratory classes in a college technical program. Educational background includes: B.A. degree in Zoology from the University of California at Santa Barbara; a year internship in clinical microbiology at the University of California at San Diego Medical Center, and post graduate studies in microbiology at San Diego State University. She holds a Master's of Science degree in Systems Management from the University of Southern California. She is HACCP and SQF trained. Pam is currently consulting with Mission Mountain Food Enterprise Center on the development of a food safety management system in order to pass a third party audit based on the Global Food Safety Initiative Standards.

Pre-registration is required, as space is limited. To register, fill out and return the attached form. For more information contact Julie Jaksha at 406-533-6780 or jjaksha@headwatersrcd.org.

Your registration fee includes class materials and snacks at breaks. Lunch is on your own.

Registration Form

Cut along line and return completed form, with payment to the address below

Name(s): _____

Business Name: _____

Mailing Address: _____

City: _____ State: _____ Postal Code: _____

Phone: _____ Email: _____

Training you're registering for:

Registration

☐ HACCP –April 18th-19th

\$100

Price x no. of people _____ = TOTAL: \$ _____

MAKE YOUR PAYMENT OUT AND SEND TO: Headwaters RC&D 65 E. Broadway, Butte MT 59701